



Recipe of the Week



Week of August 1st, 2011 Yvonne's Hand Made Tortillas

ARAMARK Chef Yvonne Taylor shared her Chumuth making skills and recipe with SRPMIC Elementary School Students April 26th at Career Day.

Ingredients

- 6 Cups all purpose flour
- ¼ cup of vegetable shortening or Lard (the Round House uses vegetable shortening)
- ½ Tablespoon of Salt
- 4 Cups of Warm Water

Method

- In a mixing bowl, combine all dry ingredients
- Slowly add water
- Mix all ingredients together, kneading dough until it does not stick to the mixing bowl and forms a ball
- Portion dough into balls approximately the size of a tennis ball
- When ready to cook, stretch dough by pinching around edges until it resembles a fried egg. Then, pat out and stretch to approximately 12" in diameter
- On stovetop, heat cast iron skillet or Comal/disc on high heat for about 5 minutes. Place stretched out tortilla on Comal until it starts to bubble
- Flip by hand to cook other side for about 10 seconds
- Store in an airtight container if not using immediately
- Recipe makes 20 to 24 12" diameter tortillas

Serving Suggestions

- Line fresh, warm tortilla with scrambled eggs and other fillings; fold & wrap for breakfast burros
- Stuff with favorite fillings to make Mexican Burritos
- Serve warm as a side with favorite Red or Green Chili, Menudo, Soups or Stews